



albert's

NEW YEAR EVE

LARGE PARTY MENUS

NEW YEARS EVE

GOLD MENU

a

60⁰⁰ PER PERSON

3 COURSES AND A GLASS OF PROSECCO
ON ARRIVAL

STARTERS

SEARED HAND DIVED KING SCALLOPS

with a candy beet & ginger puree, air dried serrano ham,
baby garden salad and lemon & herb oil

TRUFFLE RUBBED WAGYU BEEF CARPACCIO

with gorgonzola cream and candied walnut salad

MUSHROOMS ON TOAST ^[V] ^[GFO]

pan-fried wild & field mushrooms with garlic & cream
on toasted rustic bread and white truffle oil

[GFO +1.00]

MAINS

DUO OF DUCK

roasted greasingham duck breast and confit duck bon bon,
with pressed sweet potato & parsnip gratin, charred hispi
cabbage and a black cherry jus

TANDOORI WHOLE ROASTED BREAM

with a saffron fondant potato, king prawn vermicelli doughnut,
coconut curry sauce, tomato & chilli relish and raita

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN ^[GF]

with truffle & spring onion mash, french beans and
a confit garlic & sage cream sauce

BUTTERNUT SQUASH & CHICKPEA PIE ^[V]

vegan shortcrust with lentils, chickpeas and butternut squash,
served with roasted new potatoes, brussels sprouts,
maple glazed root vegetables and redcurrant jus

DESSERTS

POACHED PEAR TARTE TATIN

with cinnamon ice cream and mulled wine sauce

STICKY TOFFEE PUDDING ^[V] ^[GFO]

with butterscotch sauce, toasted pecans and
longridge farm's vanilla ice cream

CHOCOLATE ORANGE CHEESECAKE

with fresh raspberries and longridge farm's vanilla ice cream

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NEW YEARS EVE

SILVER MENU

a

45⁰⁰ PER PERSON

3 COURSES AND A GLASS OF PROSECCO
ON ARRIVAL

STARTERS

KING PRAWN & CRAB RAVIOLI

with an armoricaine sauce and tempura samphire

LITTLE PIE 'N' PEAS

slow cooked rump of beef in shortcrust pastry with
proper mushy peas and rosemary jus

SLOW ROASTED TOMATO BRUSCHETTA ^[V] ^[GFO]

with heritage tomatoes, confit garlic, buffalo mozzarella, pesto and a rocket & basil salad

[GFO +1.00]

MAINS

MALAYAN CHICKEN ^[GFO]

chargrilled chicken breast in a coconut, chilli & lime sauce with pak
choi, edamame beans and red peppers served with
wild & jasmine rice and chargrilled flatbread

LANCASHIRE CHEESE & ONION PIE ^[V]

with a lancashire cheese & tarragon sauce,
chunky chips and french beans

MISO SEA BASS

with wild & jasmine rice, white miso and sesame
pak choi, a king prawn spring roll and sweet mirin & chilli dip

DESSERTS

POACHED PEAR TARTE TATIN

with cinnamon ice cream and mulled wine sauce

STICKY TOFFEE PUDDING ^[V] ^[GFO]

with butterscotch sauce, toasted pecans and
longridge farm's vanilla ice cream

CHOCOLATE ORANGE CHEESECAKE

with fresh raspberries and longridge farm's vanilla ice cream

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